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still grown at the time of Maximilian's visit. Corn, however, surpassed all the rest in importance. It was a small variety, five or six feet high, but was not the common, mottled "Squaw corn" found in the region later. Maximilian enumerates seven distinct sorts, as follows: — white, yellow, red, spotted, black, sugar, yellow flint, and red and white striped. The sweet corn was cut in the milk, then dried on the scaffolds in the sun and kept in the caches. The other corn was not gathered till it was ripe; it was then shelled and also put in the caches. Corn was eaten as succotash with beans, boiled as hominy, ground up into coarse flour and made into cakes, and also as a sort of gruel and in several mixtures with wild fruit.

The beans, as to the cultivation of which there is little information were, nevertheless, of considerable importance. Maximilian[1] gives a number of varieties of these also; there were white, black, red, and speckled beans. These were not gathered until ripe, and were then spread out on the flooring of the scaffolds to dry, after which they, too, were stored in the caches. The beans were used in about the same way as the corn, both of them being mixed in many dishes. There were five varieties of squash or pumpkin, yellow, black, striped, long, and thick skinned. These were usually cut up into thin slices, hung by cords from the scaffold rafters and dried in the sun. They, too, were then stored away for future use, to be boiled with beans and corn or separately, or eaten with some of the wild plums or choke-cherries.

The sunflowers, Maximilian says, seemed to differ little from those ordinarily cultivated in civilization. There were three kinds, red seed, black seed, and a small seeded sort. There is no account of the method of preparation, but Maximilian tells us that very good cakes were made from them. The Mandan tobacco, which was used also by the Hidatsa and Arikara, while belonging to the Nicotiana, was a small species. Verendrye says that the tobacco was put up in rolls, that they cut it green and used it, stalks and all; he said it was not good. Later authorities do not agree on its preparation, however, as both Maximilian and Henry say that it was cut ripe and ground up

[1] Op. cit., p. 292.

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249 276 fine. It was usually smoked mixed with the bark of the so-called red-willow or Cornus. Henry says that the blossoms were used, and were dried on a piece of pottery before the fire. Lewis and Clarke and Gass both mention this tobacco and agree with Verendrye that it was not good to those who were accustomed to European tobacco. The Mandans themselves soon discarded their own variety, raising only a little each year to use in ceremonials.

222 Although hardly coming under agriculture, still as a related matter, it might be well to mention the wild vegetables and fruits which were so much used by the Indians of the region. These were june-berries, choke-cherries, wild plums, the feverole, and especially the pomme blanche or Indian turnip. The latter were something like artichokes, white, ovate, one to three inches long, and about the size of a man's finger. They were collected in large quantities and formed a very common food.

224 HUNTING AND FISHING: — The Mandans derived a living from agriculture and the hunt in about equal proportions. Their methods of hunting differed little from those of their neighbors. Game was in abundance and many animals besides the buffalo contributed to their sustenance. Among these were antelope, elk, deer, bighorn, and an occasional bear, besides beaver, rabbits, ducks and geese. Other animals were killed for their hides alone, as wolves, foxes, ermine and panther. Eagles and other birds of prey were hunted for their plumes.

Buffalo were hunted all the year round whenever they were in the neighborhood of the village, for the Mandans did not go away on long hunting trips as did most of their neighbors. The buffalo hunt was directed by the Soldier Band. A small detached body of buffalo would be surrounded by the horsemen and then every animal killed in order to prevent the alarming of the whole herd. Any animal which did not contain an arrow by which the slayer could be identified, belonged to whoever found it. The beasts were cut up, and each man's horse was laden down with meat. Certain choice parts were eaten immediately by the hunter, and the heart and tongue could be demanded from anyone of a lower grade than he who asked for them. The childless old men and women usually